

#4

PATENT APPLICATION

IN THE UNITED STATES PATENT & TRADEMARK OFFICE

1C821 U.S. PRO
09/848236
05/04/01



In re application of)
Applicant: Bernier et al.)
Title: Chemical Composition that) Group Art Unit:
Attract Arthropods) Examiner:
Serial No.:)
Docket No.: 0148.01)
Filed:)

DISCLOSURE STATEMENT PURSUANT TO 37 C.F.R. 1.56

Assistant Commissioner for Patents
Washington, D.C. 20231

Sir:

In compliance with 37 C.F.R. 1.56 Applicants herewith submit documents believed to be relevant to the above-identified patent application. The documents are listed on form PTO-1449 attached hereto. A copy of each document is enclosed.

This Disclosure Statement is not to be construed as a representation that: (i) a search has been made; (ii) additional information material to the examination of this application does not exist; or (iii) the above information constitutes prior art in the subject invention.

REFERENCES

1. Saini et al., "A Behavioural Bioassay to Identify Attractive Odours for Glossinidae", (Medical and Veterinary Entomology, (1987), Vol. 1, No. 3, pp. 313-18), STN/CAS online, file Medline, Abstract.
2. Mihok et al., "Trials of Traps and Attractants for Stomoxys spp. Diptera: Muscidae", (Journal of Medical Entomology, (1995) Vol. 32, No. 3, pp. 283-89). STM/CAS online, file BIOSIS, Abstract.
3. Voskamp et al., "Olfactory Responses to Attractants and Repellants in Tsetse", (Medical and Veterinary Entomology, (1999) Vol. 13, No. 4, pp. 386-92), STN/CAS online, file BIOSIS, Abstract.
4. Laye et al., "Chemical, Microbiological and Sensory Properties of Plain Nonfat Yogurt", (1993), (Journal of Food Science, Vol. 58, No. 5, pp. 991-95.)
5. Granata et al., "Improved Acid, Flavor and Volatile Compound Production in a High Protein and Fiber Soymilk Yogurt-like Product", (1996), (Journal of Food Science, Vol. 61, No. 2, pp. 331-36.)
6. Hosono et al., "Metabolism of *Brevibacterium Linens* and Its Application." (Rakuno Kagaku No Kenkyu(1969), Vol. 18, No. 6, pp. A164-A169), STN/CAS online, file CAPLUS, Abstract.)
7. Hansen et al., "Flavour of Sourdough Rye Bread Crumb", (1989), Lebensm.-Wiss.u.-Technol., Bol. 22, pp. 141-144.)
8. Smith et al., (L-lactic Acid as a Factor in the Attraction of *Aedes Aegyptic* (Diptera: Culicidae) to Human Hosts, Ann. Entomol. Soc. Amer. (1970), Vol. 63, No.3, pp. 760-70.)

Respectfully submitted,

Gail E. Poulos

Gail E. Poulos, Patent Advisor
Registration No. 36,327
USDA-ARS-OTT
5601 Sunnyside Ave. Rm. 4-1159
Beltsville, MD 20705-5131
Telephone: (301) 504-5302

Enclosures
PTO-1449 (2 sheets)
8 References

CC:
H. Silverstein
U. Bernier